

# April menu

## STARTERS

### Tartare € 8.00 -5-

Beef tartare with wild garlic oil, marinated asparagus and stracciatella cheese

### Quiche € 7.00 -2.5-

Quiche with wild herbs, potato foam and leek

### Crunchy salty € 8.00 -5-

Crispy pork rind, yogurt, chicory and hazelnut butter

## FIRST COURSES

### Pappardelle € 12.00 -1.2.5-

Pappardelle with fennel, asparagus, bacon and marinated yolk

### Risotto (min. 2 persone) € 12.00 -5.6-

Carnaroli rice of Az. Agr. "La Fagiana" with nettles, goat cheese and hazelnuts

### Gnocchi € 12.00 -1.2.5-

Potato dumplings, carletti, lard and smoked ricotta cheese

## SECOND COURSES

### Chicken € 15.00

Thigh of chicken cooked at low temperature, spinach, shallots and carrots

### Beef € 16.00

Sliced beef, roasted radishes and broccoli

### Pork € 15.00 -5-

Pork tenderloin cooked at low temperature, agretti and potatoes

## DESSERTS

### Creamy whim € 5.50 -1.2.5-

Creamy with ricotta cheese, strawberries and shortbread

### Panna cotta € 5.50 -5-


Panna cotta of rice, vanilla and citrus

### Mousse € 5.50 -5.6-

Dark chocolate mousse, hazelnut and almond praline

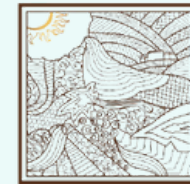
## ALLERGEN LIST

1. Cereals containing gluten
2. Eggs and egg products
3. Peanuts and peanut products
4. Soy and soy products
5. Milk and milk-based products
6. Nuts
7. Celery and celery products
8. Mustard and mustard products
9. Sesame seeds and sesame seed products
10. Sulphur dioxide and sulphites
11. Lupins and lupine products

Vegetarian 

If you have any particular intolerances and/or allergies, we ask you to report them in advance.

Thank you



**ALTHEA**  
DAL CUORE DEL CONEGLIANO VALDOBBIADENE  
AGRITURISMO